

### **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

#### **Listing of the Claims:**

1-12. (Cancelled).

13. (Currently Amended) A method of thickening a composition inducing satiety and satiation in a person in need thereof, comprising adding administering to that person a food composition having a branched  $\alpha$ -glucan to the composition, wherein the branched  $\alpha$ -glucan has an average molar weight of at least  $10^5$  Da and has a degree of branching of at least 8%, wherein the  $\alpha$ -glucan comprises reutanreuteran, and acidifying the composition to a pH of 2.0 or less, wherein the acidifying step causes the thickening of ~~and wherein the food composition has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition enters a stomach of the person.~~

14. (Cancelled).

15. (Currently Amended) The method according to claim ~~49~~13, wherein the  $\alpha$ -glucan has a degree of branching of at least 10%.

16. (Currently Amended) The method according to claim ~~49~~13, wherein the  $\alpha$ -glucan has an average molar weight of between  $5 \cdot 10^5$  and  $10^8$  Da.

17. (Currently Amended) The method according to claim ~~49~~13, wherein the  $\alpha$ -glucan contains  $\alpha(1,4)$  and  $\alpha(1,6)$  linkages.

18. (Currently Amended) The method according to claim ~~49~~13, wherein the  $\alpha$ -glucan is non-ionic.

19. (Currently Amended) A method according to claim 13 ~~of inducing satiety and satiation in a person in need thereof, comprising administering to that person a food composition having a branched  $\alpha$ -glucan, wherein the branched  $\alpha$ -glucan has an average molar weight of at least  $10^5$  Da and has a degree of branching of at least 8%, wherein the  $\alpha$ -glucan is~~

produced by enzymatic glucosyl transfer from sucrose, ~~and wherein the food composition has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition enters a stomach of the person.~~

20. (Currently Amended) The method according to claim 34~~13~~, wherein the  $\alpha$ -glucan is used in a concentration of 1-10 % (by weight).

21. (Currently Amended) The method according to claim 13, wherein the ~~food composition~~ further comprises a protein.

22. (Previously Presented) The method according to claim 21, wherein the protein is a processed milk or soy protein.

23. (Previously Presented) The method according to claim 13, wherein an aqueous solution of 7.5 wt.% of the  $\alpha$ -glucan at pH 2 shows an increase in viscosity of at least 1.5 times compared to the viscosity at pH 6.8, measured at 10 rad/s.

24. (Previously Presented) The food composition according to claim 29, wherein the at least one  $\alpha$ -glucan has a degree of branching of at least 10%.

25. (Previously Presented) The food composition according to claim 29, wherein the at least one  $\alpha$ -glucan has a degree of branching of at least 12% up to 24%.

26. (Previously Presented) The food composition according to claim 29, wherein the at least one  $\alpha$ -glucan contains at least 8% of 1,4,6-linked anhydroglucose units.

27. (Currently Amended) A food composition comprising 1-10 wt.% of at least one branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da, and at least 1 wt.% of a food protein, wherein the  $\alpha$ -glucan has a degree of branching of at least 8% and comprises reuteran, and wherein the food composition ~~has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition enters a stomach of a person~~ is thickened upon entering a stomach of a person.

28. (Cancelled).

29. (Currently Amended) A food composition comprising 1-10 wt.% of at least one branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da, and at least 1 wt.% of a food protein, wherein the  $\alpha$ -glucan has a degree of branching of at least 8%, wherein the food composition is a liquid composition, and wherein the food composition ~~has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition enters a stomach of a person~~ is thickened upon entering a stomach of a person.

30. (Cancelled).

31. (Cancelled).

32. (Previously Presented) The food composition according to claim 29, wherein the at least one  $\alpha$ -glucan is produced by enzymatic glucosyl transfer from sucrose.

33. (Currently Amended) A food composition comprising 1-10 wt.% of at least one branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da, and at least 1 wt.% of a food protein, wherein the  $\alpha$ -glucan has a degree of branching of at least 8%, wherein the at least one  $\alpha$ -glucan contains  $\alpha$  (1,3) and  $\alpha$  (1,6) linkages, and wherein the food composition ~~has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition enters a stomach of a person~~ is thickened upon entering a stomach of a person.

34. (Currently Ameded) A method of ~~thickening inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person a liquid composition comprising adding containing~~ at least one branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da and having a degree of branching of at least 8% to the liquid composition, and acidifying the liquid composition to a pH of 2.0 or less wherein the liquid composition has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition acidifying step causes the thickening of the liquid composition ~~enters a stomach of a person.~~

35. (Cancelled).

36. (Previously Presented) The method according to claim 34, wherein the at least one  $\alpha$ -glucan contains  $\alpha(1,3)$  and  $\alpha(1,6)$  linkages.

37. (Currently Amended) A method of ~~thickening inducing satiety and satiation in a person in need thereof comprising administering to that person a food composition comprising adding having~~ a branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da and having a degree of branching of at least 8%, wherein the  $\alpha$ -glucan contains  $\alpha(1,3)$  and  $\alpha(1,6)$  linkages, and acidifying the food composition to a pH of 2.0 or less wherein the ~~food composition has a texture that remains substantially unchanged by adding the  $\alpha$ -glucan until the food composition acidifying step causes the thickening of the food composition enters a stomach of a person.~~

38. (Previously Presented) The method according to claim 37, wherein the  $\alpha$ -glucan has a degree of branching of at least 10%.

39. (Previously Presented) The method according to claim 37, wherein the  $\alpha$ -glucan has an average molar weight of between  $5 \times 10^5$  and  $10^8$  Da.

40. (Previously Presented) The method according to claim 37, wherein the food composition further comprises a protein.

41. (Previously Presented) The food composition according to claim 27, wherein the food composition is a liquid composition.

42. (Previously Presented) The food composition according to claim 33, wherein the food composition is a liquid composition.

43. (Previously Presented) The food composition according to claim 33, wherein the  $\alpha$ -glucan has a degree of branching of at least 10%.

44. (Cancelled).

45. (Cancelled).

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46. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan is administered in amounts of between 5 and 50 g per day.